



Team Nutrition

Improve children's lifelong eating and physical activity habits through nutrition education based on the principles of the Dietary Guidelines and MyPlate

- · Training and technical assistance
- Fun and interactive nutrition education
- · Supportive wellness environments











- Purchasing local foods for snacks and meals
- Promoting access to local foods
- Incorporating agricultural/nutrition education
- Taste testing with local food
- Participating in Harvest of the Month
- •Starting and maintaining gardens
- Taking field trips to farmers markets & farms
- Implementing policies that include Farm to CACFP activities



Why is Farm to CACFP Important?

- Can increase children's willingness to try new foods
- Influences the eating habits of young children while their preferences are forming
- Benefits local and regional farmers
- Increases access to healthy environments for improved early eating habits





Buying Local for CACFP

- Competitively purchasing directly from a producer
- Through a distributor
- Local foods section of grocery stores
- Food hubs
- Farmers' markets
- Gardens (CACFP funds can be used for garden items)
- $\ensuremath{^{\circ}}$ Must procure all goods and services using the procurement regulations
- •You can define "local" however you choose

http://www.fns.usda.gov/sites/default/files/f2s/CACFP11 2015_Local%20 Foods%20in%20CACFP 03%2013%202015.pdf



Gardening and CACFP

- Promote healthy lifestyles
- Provide opportunities for early learning
- Encourage social development
- Nurture environmental stewardship
- Instill a sense of belonging & community











Grow into a BIGGER Garden







Grow It, Try It, Like It!

- Developed to help children meet the Dietary Guidelines recommendations
- Creation = collaborative effort
- Garden themed education kit
- •Introduces fruits & vegetables to children (3 to 5 years)
- Click here!





Preschool Fun with Fruits and Vegetables













Planting Activities

- Learn parts of plants
- · Working with seeds
- What plants need to grow
- Observe plant growth





Art and Crafts Chart

Garden Art or Craft Activity Name	Fruit or Vegetable Activities	Fruit Activities	Vegetable Activities	
Art Decorated Garden Bag	Cantaloupe B2 or B3 See Garden Art and Craft Decorated Garden Bug, page 27, for a creative connection to this activity.	Strawberry A3 Plake extra chocolate strawberries to send home in a Strawberry Decorated Carden Bag. Sea Strawberry Growing at Home #1.	Crookneck Squash 82 Send home the crookneck squash seeds each child planted in a cup in a Crookneck Squash- Decorated Garden Bag See Garden Art and Crafts, page 27.	
Art Garden Bookmark	Crookneck Squash At or A2 See Garden Art and Craft Garden Booknark, page 28, for a creative connection to this activity.	Cantaloupe A1 or A2 Male Cartaloupe Decorated Garden Boolmarks, Glae cartaloupe sode in a design on the boolmark. See Garden Art and Crafts, page 28.	Spinnich A1 or A2 Male Spirach-Decorated Garden Bookmarks. Trace around a buby spirach leaf on a bookmark. Then, hold the leaf over the image with piece of plastic wrap and rub the plastic over the leaf with the round end of wooden craft stick, See Garden Art and Crafts, page 28.	
Art Produce Placemats	Penach D2 See Garden Art and Craft Produce Placements page 29, for a creative connection to this activity.	Strawherry 83 Use the Pretend Strawberry Plant to decorate a Produce Placemat. Have the children add drawings of their favories strawberry recipes. Laminate and use they abscenant to grow and how we carried grow and how we carried and Crafts, page 29.	Sweet Potato B3 Use the Pretend Sweet Potato Plaint to decorate a Produce Placemat. Use the individual plaint option and attach the finished plaint to one side of the placemat. drawings of their fascrite sweet potato ne	



Take Home Materials

- •Letters to parents
- •Family-size recipes; tips for cooking with young children
- Parent/child activity





Interested in Some Copies?

- E-mail: carrie.scheidel@iowa.gov
- Quantity and Mailing Address



Together We Grow Healthy Kids Early Care Education Curriculum

- Haleisa Johnson
- Early Childhood Program Coordinator
- Northeast Iowa Food & Fitness Initiative
- NICC Calmar Campus johnsonha@nicc.edu
- Website
- http://www.iowafoodandfitness.org/





Northeast Iowa Food & Fitness Initiative wants to ensure that caregivers (family and others) of children from birth to age five provide access to healthy food and active play every day.







Farm to Early Care Education Curriculum





Goals of the Curriculum

- Children will become more connected to the foods they eat (learn to identify the foods and where they come from).
- Background: By offering frequent, positive and varied experiences with healthy foods, children will become more familiar with and able to enjoy healthy foods.
- Children's taste preference towards healthy foods will be influenced.
- Background: The preschool years are a critical time for developing lifelong eating habits.
- Families will increase their knowledge about the foods they eat, how to prepare them, and consume more healthy foods in the home environment.
- Background: The home environment is also a critical piece of children's access to healthy foods and influences their food preferences and eating habits. Parent engagement is crucial!



Desired Outcomes

- · Increased knowledge of 'local' and 'fresh' concepts
- Increased knowledge of fruits and vegetables
- Increased willingness to try new fruits and vegetables
- Trend towards preferring more fruits and vegetables
- Less likely to prefer unhealthy foods
- Parents:
- Increased knowledge of farmers' markets, healthy eating practices, reading nutrition labels, identifying obesity risk factors



- *STEAM (Science, Technology, Engineering, Art & Math) is an important part of our curriculum. Through hands-on learning experiences, students will:
- Learn about shapes, patterns, numbers and measurement tools
- Observe and investigate plant and animal life cycles.
- Apply technological reasoning as they utilize garden tools and explore topics on the Internet.
- Make hypotheses, observe/collect data and draw conclusions to learn how the world works around them.
- Learn to represent plant and animal processes and behaviors through art, music, movement and dramatic play.



TEACHER PREP

(Before Introducing Monthly Food Investigation)

DO YOUR HOMEWORK!

Be prepared to answer children's



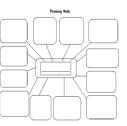
- Where does it grow?
- How does it grow? (vine, in ground, etc.?)
 When is it harvested"

- Other varieties? Parts of the plant (vocabulary)
- Fruit or Vegetable?
- · Nutrition Facts?
- How to Prepare? Recipes?
- Locate Children's Literature related to food
- · Growers in our area?
- Plan field trip or invite a grower to present
- Ask children, families and community gardeners if they grow this food
- Invite parents to present



PLAN for LEARNING **OPPORTUNITIES**

Prior to the first week of the food investigation, teachers should begin the Planning Web process using the acquired background information and locally available resources.





Three Year Local Food Cycle

WHY WE USE A 3 YEAR CYCLE?

- WE HAVE NUMEROUS LOCAL FOODS IN IOWA THAT CHILDREN AND FAMILIES NEED TO BE EXPOSED TO
- WE ALL LEARN FROM EXPOSURE AND EXPERIENCE

1)Locally grown food tastes and looks better.

2)Local food is better for you.

3)Local food preserves genetic diversity.

4)Local food is safe.

5)Local food supports local families.

6)Local food builds community.

7)Local food preserves open space.

8)Local food keeps taxes down.

9)Local food benefits the environment and wildlife.

10)Local food is an investment in the future.



Calendar of Featured Foods

Features a nine month school year

Ye	ar 1	
1.	Raspherri	eς

- 2. Cabbage
- 3. Pumpkin
- 4. Beets
- 5. Cheese
- 6. Pork
- 7. Popcorn
- 8. Tomatoes
- 9. Leafy
- Greens

Year 2

- 1. Apples 2. Cauliflower
- 3. Winter
- Squash 4. Potatoes
- 5. Yogurt
- 6. Poultry/Eggs
- 7. Oats
- 8. Cucumbers
- 9. Asparagus

Year 3

- 1. Melons
- 2. Broccoli
- 3. Dry Beans
- 4. Carrots
- 5. Milk
- 6. Beef
- 7. Wheat/Honey
- 8. Peppers
- 9. Spinach



Follow the lead of your children and families and the teachable moments that arise in your setting. Feel free to substitute the foods on our calendar.

Some Great Reasons for Substituting with other Foods:

- Kohlrabi is ripe and ready to harvest from your school garden.
- A child brings in some basil from their family herb garden with a pesto recipe from his grandma.
- Two children in your program are allergic to dairy. Substitute another food item for the Cheese listed on our calendar.



- Raspberry Quick Facts
- Raspberry Tips
- Buy Local: Leon Kern
- Vegetables and Fruits (Raspberries, apples and pears)
- Garber, IA
- Recipes 5 ingredients or less
- Curriculum Connections
- Literacy Connections
- Art Connections
- Math Connections
- Science Connections



Kids Page



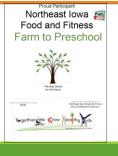




Posters for Classrooms



Farmer Don – Master Gardener





Farm to Pre-School Cycle Menu – Fall Cycle

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1 Grilled Chicken Breast WG Bun Sweet Potato Fries Gropes, Cut in Half	Spegheti & Meet Sauce Breadstick Green Beans Peer Slices	Chicken Fajita *Mixed Greens Salad *Apple Rings or Slices Brown Rice	Chili and Crackers Combread Roasted Zucchini Kissi	Cheese Pizza Sweet Corn Strawberries
Week 2 Sloppy Joe on WG Bun Carrot stoks Baked Beans Applesauce	Mac & Cheese *Peas Grapes, Cut in Half WG Roll & Jelly	Soft Shell Taco Salsa Refried Beans Cantaloupe	Hamburger Gravy Mached Potatoes Green beans Dinner Roll Pear Slices	Roasted Chicken Dinner Roll "Spinach Tomato Salad "Apple Rings or Slices
Week 3 Deli Combo Sub Carrots & Dip *Apple Rings or Slices Pasta Salad	Goulash Breadstick Broccol & Cauliflower Mixed Fruit	Quesadilla w Salsa Spinach Tomato Salad Refried Beans Pear Slices	Baked Fish Dinner Roll & Jelly Baked Sweet Potato Sticks Watermelon	Turkey Burger on WG Bun Gartic Mashed Potatoes Green Beans Banana
Week 4 Cheeseburger on WG Bun Roasted Potato Wedges Grapes, Cut in Half	Chicken Alfredo Steamed Broccoli Mandarin Oranges	Taco Salad w/ Mixed Greens Tortilla Chips Black Bean Salsa Watermekon	Roasted Turkey Mash. Potato & Gravy Green Beans Dinner Roll Cranberry Sauce Applesauce	Turkey Wrap "Carett & Dip Pears Sices
Week 5 88Q Pork Sandwich Roasted Potato Wedges *Colesiau Cantaloupe	Lasagna Breadstick Green Beans Watermelon	Beef Burito Refried Beans Mixed Greens Salad Salsa & Sour cream Grapes, Cut in Half	Chicken Vegetable Rice Bowl *Peas Apple Rings or Silces Yogurt	Ham & Cheese Sandwich *Carrots & Dip Strawberries

Grows in lows and can be served in CACFP. Recipe source is available at <u>Northeast lows Food & Fitness initiative.</u>
"Some tresh fruit and vegetables need an alternate for 1-3 year olds due to choking hazard, e.g. canned fruit, applesauce, or cooked vegetable



For more information about 'Together We Grow Healthy Kids' curriculum or to receive the curriculum link contact Haleisa Johnson at johnsonha@nicc.edu





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School Garden 101 Master Gardener

Nutrition & Wellness





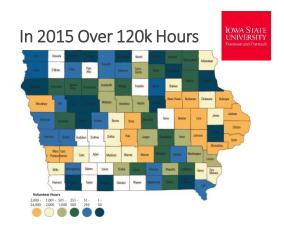






10 hours Continuing Education 20 hours Volunteer Service



















Field Trip







Altoona Ames Anamosa Burlington Dubuque Jefferson

> Plant Sale





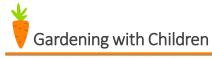


Build











CHILDCARE PROVIDER NUTRITION TRAININGS



Upcoming:

May 9, Osceola May 10, Davenport May 10, Sidney May 11, Manchester May 16, Spirit Lake May 17, Decorah



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\$500 Farm to CACFP Sub-Grant



- All expenses must support Farm to CACFP activities
- Applications due May 13th
- Funds can be used for taste testing, gardening activities, nutrition education, and staff time
- Final Report due July 8, 2016

Farm to CACFP Sub-Grant **Expenditures**



- ·Gardening Supplies seeds/seedlings, grow lights, potting soil and starter pots
- •Container gardens
- •Nutrition Education materials and books about growing fruits and vegetables
- Staff time



Farm to CACFP Resources

- Iowa Farm to School Toolkit
- The USDA Farm to School Planning Toolkit
- Grow It Try It Like It
- Farm to Preschool Website
- Farm to Preschool Flyer



Farm to CACFP On-line Module

- Introduction to Farm to Additional Modules: CACFP
- Starting a Garden
- Farm Field Trips
- Nutrition Education
- Purchasing Local Foods
- Seasonal Menus & Recipes
- · Meaningful Mealtimes
- Trying New Foods
- · Provide Opportunities
- for Active Play · Nutrition Education in
- a Childcare Setting









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